

Welcome to our training restaurant
Dinner Menu
October/November 2021

To Begin

Chef's soup of the day

freshly baked bread and homemade butter (v)
(Allergens: Milk, gluten, celery, lupin)

Buckley's Chicken liver parfait

onion chutney and sourdough toast
(Allergens: Milk, sulphites/sulphur dioxide, egg)

Terrine of Brawn

pork fritter, confit hen's egg, crackling, black pudding & brown sauce
(Allergens: Milk, Egg, gluten, celery, sulphites/sulphur dioxide)

The main

Our Gamekeepers pie

roasted root vegetables, pommes puree & cranberry compote
(Allergens: Milk, celery, gluten, eggs)

Vegetarian roasted butternut squash curry

braised rice, chutney and poppadum (v)
(Allergens: Celery, mustard)

Pan roasted hake

brown butter, artichoke, roasted cauliflower & salsa Verdi
(Allergens: Fish, Milk)

To Finish

Apple

custard, crumble, cinnamon parfait
(Allergens: Milk, Gluten, egg)

Parkin

rhubarb textures, Alaska
(Allergens: Milk, Gluten, egg)

Buckley's menu is compiled by both the tutors and learners with a focus on seasonality, locality and sustainability.

Please complete our allergen card
£15.95 Per Person for three courses to include homemade bread,
Chefs canapés and filter coffee or tea with petit four